

## **COTTAGE SEAFOOD FEAST**

Place orders at least 24 hours in advance for delivery between 5 PM and 6:30 PM.  
Call 236 766-6059 or dial 0 to order | 17% gratuity applies for onsite Cottage Catering.

Dinner for Four *minimum* • 399  
per additional adult • 109

### **DINNER INCLUDES**

BAKED LOCAL CHINOOK SALMON  
Basil, artichoke, sundried tomato

GARLIC PRAWNS  
Lemon, white wine, garlic, butter

RISOTTO  
Basil, preserved lemon, garlic

ROASTED SEASONAL VEGETABLES

WARM FOCACCIA

CAESAR SALAD  
House dressing, sourdough crisp, little gem lettuce, lemon

CITRUS TART  
Shortbread crust, vanilla Chantilly, berries

### **WINE LIST**

*Specially selected wines by the bottle, available with dinner purchase*

#### **WHITE**

BURROWING OWL Chardonnay (Oliver, Okanagan) • 70  
ALDERLEA Pinot Gris (Duncan, Vancouver Island) • 55  
WINE MAKERS CUT Sauvignon Blanc (Oliver, Okanagan) • 65  
STONEROAD Smooth White (Okanagan Valley) • 45

#### **ROSE**

UNSWORTH (Cowichan Valley, Vancouver Island) • 55

#### **RED**

BURROWING OWL Cabernet Franc (Oliver, Okanagan) • 80  
QUAILS GATE Pinot Noir (Okanagan/ Oregon) • 65  
LIGHTNING ROCK Counoise "Coyote Canyon Vineyard" (Okanagan/Washington) • 60  
STONEROAD Red Blend (Okanagan Valley) • 45

#### **SPARKLING**

UNSWORTH Charme de l'île nv (Cowichan Valley, Vancouver Island) • 70



Off the table.



Our culinary team crafts seasonal menus highlighting the best of British Columbia, tailored to your needs. In partnership with the Vancouver Aquarium, we feature only sustainably sourced seafood.